

Greek (Horiatiki) Salad

Ingredients:

- 1-2 Cucumbers, sliced into half-moons, add more if you are using smaller ones
- 1 Onion, red, diced
- 1 Bell Pepper, green, sliced
- 3 Tomatoes, large, chunked or diced, your preference
- 8 oz. Feta Cheese, crumbled
- 1 can Olives, black or Kalamata, whole, drained
- 1 batch Far Out Foodz Groovy Greek dressing, recipe listed on package & below

Groovy Greek Dressing:

- 1 Tablespoon Groovy Greek seasoning
- 1-1/2 teaspoons Dijon Mustard
- ½ cup Extra Virgin Olive Oil (or oil of choice)
- 5 Tablespoons Red Wine Vinegar (Regina makes the best!)
- 2 Tablespoons Fresh Lemon Juice

Mix ingredients together in a jar or dressing shaker to combine. May solidify in refrigerator but will flow once back at room temperature.

Instructions:

- 1.) Slice all vegetables and place in bowl big enough to hold everything and have room left to mix and stir.
- 2.) Pour in feta cheese and olives and 1 batch Groovy Greek dressing.
- 3.) Stir to combine. Make sure all vegetables are fully coated.
- 4.) Place in refrigerator overnight to allow vegetables to marinate and soften.
- 5.) Serve within 3 days as vegetables become soggy. Does not freeze.

Enjoy!



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